Each taste a treat

97

DELICIOUS RECIPES

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MILK *and some of its uses*

TODAY America as a nation is becoming more and more "milk-minded" . . .

Science has emphasized again and again the marvelous way in which a quart of milk a day, both for adults and children, will improve general health and increase resistance to disease. Thousands of experiments have shown that milk is not only an excellent source of energy, but that in addition it contains an abundance of the elements most apt to be lacking from the average American diet—indispensable vitamins, bone and tooth-building calcium, and many other mineral salts.

In the following pages we have collected a few of the many delightful recipes that include milk or one of the other Farm Products brought you by the Borden's man. Each is simple, thoroughly tested, and will lend added goodness and healthfulness to your table. Many of them have been sent us by enthusiastic users of Borden's milk. We hope you will enjoy them as much as others have.

Soups

Vegetable Milk Chowder

½ small onion, minced
1 teaspoon or more salt
2 cups diced raw vegetables (celery, carrots, turnips)
4 tablespoons butter (Borden's)
2 cups boiling water
1 quart milk (Borden's)
Paprika

Bacon or salt pork fat may be used instead of butter.
1 tablespoon of minced parsley, or 2 tablespoonfuls of pimiento may be added just before serving chowder.

Cottage Cheese Soup

¼ cup butter (Borden's)
2 tablespoons cornstarch
4 cups milk (Borden's)
Paprika
1 tablespoon minced parsley
2 cups cottage cheese (Borden's)
1 teaspoon salt

Melt the butter, remove from fire and add cornstarch. Stir the mixture until it is smooth. Add milk and return it to fire. Boil three minutes, stirring constantly. Add the seasoning and cottage cheese; beat vigorously a minute and serve hot.

Cream Soups

Milk can be used with many vegetables to make nourishing soups. For example:—Peas, beans, spinach, potatoes, carrots, celery, corn, asparagus, onions and tomatoes. The way of making is the same—combine two cups of medium cream sauce with one cup of any cooked vegetable.
Use whipped cream on soups for two reasons:
It adds to the delicacy and attractiveness of the dish.
It aids in preventing the skin formation on the top.

CLAM BISQUE

4 cups milk (Borden's)
4 large clams
1 tablespoon butter (Borden's)
1 tablespoon chopped parsley
1 tablespoon flour
1 teaspoon onion juice
1 teaspoon salt—dash pepper
¼ teaspoon paprika

Put milk in top of double boiler. Put the clams through food chopper, then into saucepan with onion juice and bring to the boiling point. Skim off and take from the fire at once. Rub the butter and flour together until smooth and add to the boiling milk. Stir until creamy; add the salt, pepper, paprika and parsley. Add the clams and serve at once in bouillon cups with or without whipped cream.

CREAM OF SPINACH SOUP

4 cups chopped spinach
A bit of bay leaf
⅛ teaspoon pepper
1 pint milk (Borden's)
1½ teaspoons salt
¼ cup quick cooked tapioca
1 pint cream (Borden's Heavy)
1 small onion chopped

Wash spinach and chop. Scald, then place in a double boiler with onion, bay leaf, pepper, salt and milk. Cook until soft—about thirty minutes. Rub through a coarse sieve, add the tapioca and cook slowly for fifteen minutes. Stir frequently. Add cream and cook five more minutes before serving.

CELERY SOUP

3 cups celery
3 cups milk (Borden's)
3 tablespoons butter (Borden's Fern Brand)
3 tablespoons flour
salt and pepper
1 cup cream (Borden's Heavy)
1 slice of onion

Cut celery in one-inch pieces. Cook in double boiler with onion and milk twenty minutes and strain. Thicken with butter and flour cooked together. Season with salt and pepper, add cream, strain into tureen, and serve at once.

CREAM OF LIMA BEAN SOUP

1 cup dried lima beans
3 pints cold water
2 small onions
1 small carrot
1 cup milk (Borden's)
2 tablespoons butter (Borden's Fern Brand)
2 tablespoons flour
1 teaspoon salt
½ teaspoon pepper

Soak beans over night. In the morning drain and add the cold water, cook until soft with onions and carrot, and rub through sieve. Melt butter in saucepan and add flour, salt and pepper. Stir butter mixture into boiling soup and add milk before serving.
Dried peas or lentils may be used in place of lima beans.

ENTREES

CODFISH A LA MODE

1 cup salt codfish
2 cups mashed potatoes
2 cups light cream (Borden's)
2 eggs
¼ cup butter (Borden's Fern Brand)
Pepper

Pick codfish very fine and then soak in lukewarm water. Drain and mix with mashed potatoes, cream, well-beaten eggs, butter and pepper.
Bake in an earthen dish twenty minutes in moderate oven. Sprinkle with chopped parsley before serving.

CREAMED MUSHROOMS

1 pound mushrooms
5 tablespoons butter (Borden's Fern Brand)
½ teaspoon salt
Few grains pepper
1½ tablespoons flour
½ cup thin cream (Borden's)

Clean mushrooms, remove caps, and cut both stems and caps in thin slices. Melt butter, add sliced mushrooms and cook three minutes. Sprinkle with salt and pepper, dredge with flour and pour over cream. Cook five minutes, stirring constantly.

CREAMY EGG TOAST

1 quart milk (Borden's)
Toasted whole wheat bread
1 tablespoon flour
2 tablespoons butter (Borden's)
4 hard boiled eggs (Borden's)
½ level teaspoon salt

Put milk on to boil, when boiling add the flour which has been mixed with a little cold milk. Boil 5 minutes, add salt and butter. Dry and toast the bread. Place on a hot platter and cover with milk sauce. Rub the hard boiled eggs through strainer on top.

DRIED BEEF SCRAMBLED EGGS

½ lb. sliced beef, shredded
2 teaspoons butter (Borden's Fern Brand)
½ tablespoon flour
1 cup cream (Borden's Light)
6 eggs (Borden's)
Salt and pepper

Cover the shredded beef with hot water, let stand five minutes, drain. Make a sauce of the flour, butter and cream in top of double boiler. Add the well beaten eggs, season with salt and pepper, stir in the beef and cook until of creamy consistency, stirring lightly while cooking. Serve on toast and garnish with parsley.

HAM CASSEROLE

2 large slices of ham—½" thick
4 large potatoes sliced thin
4 large onions sliced thin
2 cups cream (Borden's Light)
2 tablespoons flour
¼ teaspoon dry mustard
Pepper

Place in casserole alternate layers of sliced potatoes and onions. Sprinkle with mixture of pepper, mustard and flour. Place ham in casserole over sliced potatoes and onions. Cover with cream and bake in moderate oven 1½ hours, adding more cream or milk if mixture becomes dry.

FRIED CHICKEN SOUTHERN STYLE

Clean, singe, and cut in pieces for serving, two young chickens. Plunge in cold water, drain but do not wipe. Sprinkle with salt and pepper, and coat thickly with flour, having as much flour adhere to chicken as possible. Try out one pound fat salt pork cut in pieces, and cook chicken slowly in fat until tender and well browned. Serve with White Sauce made of half milk and half cream (Borden's).

CHICKEN AND OYSTERS

¼ cup butter (Borden's Fern Brand)
¼ cup flour
½ teaspoon salt
⅛ teaspoon pepper
1/3 cup finely chopped celery
2 cups light cream (Borden's)
2 cups cold cooked chicken, cut in dice
1 pint oysters, cleaned and drained

Make a sauce of first five ingredients, add chicken dice and oysters; cook until oysters are plump. Serve sprinkled with celery.

MEAT LOAF

1 pound fresh pork
1 pound veal
2 pounds beef
1 cup bread crumbs
1 cup milk (Borden's)
1 tablespoon salt
⅛ teaspoon pepper
3 eggs, slightly beaten (Borden's)

Chop meat finely, mix, and add remaining ingredients in order given. Shape into a loaf, put in pan, and lay across top six thin slices fat salt pork. Roast in a hot oven one and one-half hours, basting every ten minutes, at first with one-half cup hot water, and after that has gone, with fat in pan. Remove to platter, pour around tomato or brown sauce, and garnish with parsley. One small onion, peeled and finely chopped may be added.

CHERRY FRITTERS

2 cups scalded milk (Borden's)
¼ cup cornstarch
¼ cup flour
½ cup sugar
¼ cup cold milk (Borden's)
Yolks 3 eggs (Borden's)
½ cup Maraschino cherries, cut in halves
¼ teaspoon salt

Mix cornstarch, flour, sugar, and salt. Dilute with cold milk and add beaten yolks; then add gradually to scalded milk and cook fifteen minutes in double boiler. Add cherries, pour into a buttered shallow tin, and cool. Turn on a board, cut in squares, dip in flour, eggs and crumbs, fry in deep fat, and drain. Serve with Maraschino sauce.

FISH AND CUCUMBER MOUSSE

1½ cups cooked fish
½ cup chopped cucumber
2 tablespoons chopped olives
1 teaspoon onion juice
2 tablespoons gelatin
1/3 cup cold water
2 tablespoons lemon juice
1 cup mayonnaise
1 pint whipped cream (Borden's Heavy)
Salt, paprika to taste

Mix fish, cucumber, olive, seasonings and lemon juice. Soak the gelatin in cold water fifteen minutes, dissolve over steam and cool. Add gelatin to mayonnaise, combine with fish preparation. Chill, stirring frequently until mixture is thick but not stiff. Fold whipped cream in lightly. Pour into moistened mold and chill. Unmold and serve with individual pimiento cups filled with well seasoned cabbage salad.

SALMON TIMBALES

1 lb. fresh salmon
¼ cup blanched almonds (chopped)
⅛ teaspoon salt
Pepper
1 teaspoon onion juice
1 egg (Borden's)
1 cup whipped cream (Borden's Heavy)
1 teaspoon Worcestershire sauce

Chop salmon very fine, add almonds, seasonings and beaten eggs, then whipped cream and fill in buttered timbale forms. Bake in pan half filled with cold water 15 minutes. Serve with creamed peas.

SMOTHERED CHICKEN

4 lb. roasting chicken
2 tablespoons butter (Borden's Fern Brand)
1 cup water
1½ cups cream (Borden's Light)
Salt
Pepper
Paprika
(1 clove garlic chopped)

Cut chicken into six pieces. Place in well buttered casserole with skin side up. Sprinkle with butter, pepper, salt and paprika. Pour in the water. Cover casserole and bake one hour. Remove from oven and pour in cream with garlic. Return to oven and bake at least another hour. Serve from casserole.

EGG AND SARDINE CRUETS

1 tin of sardines
1 hard boiled egg (Borden's)
4 tablespoons butter (Borden's Fern Brand)
1 teaspoon lemon juice or vinegar
Salt and pepper
Watercress
Fried Bread

Pound egg, sardines, butter. Add seasoning and rub through sieve. Place on fried bread cut in triangles. Garnish with watercress.

BAKED FISH AND MUSHROOMS

2 or 3 lbs. small fish
1 lemon
½ cup butter (Borden's Fern Brand)
1 cup fresh mushrooms
1 tablespoon minced parsley
Grated nutmeg
Salt and paprika

Clean the fish, wash and wipe dry. Place them in a baking dish suitable for the table. Melt the butter; add the peeled mushrooms (cut into small pieces) parsley, lemon juice, salt, pepper and dash of nutmeg. Pour over the fish and bake in a hot oven twenty minutes.

VEGETABLES

NOODLE PUDDING

½ lb. broad noodles
2 eggs (Borden's)
½ cup granulated sugar
½ cup milk (Borden's)
1 tablespoon seedless raisins
1 tablespoon dried currants
1 tablespoon citron (cut small)
2/3 cup melted butter (Borden's Fern Brand)
½ teaspoon almond flavoring

Cook the noodles in boiling salted water for ten minutes, then strain off the water and pour cold water over the noodles. Beat the eggs until light, add milk, sugar, raisins, currants and flavoring, 1/3 cup melted butter and noodles. Put mixture into a hot pudding dish which has the rest of the butter in it. Bake one hour in a moderate oven, and serve hot with lemon or vanilla sauce.

FRIED APPLES

2 large apples
4 tablespoons sugar
3 tablespoons butter (Borden's Fern Brand)

Pare, core and slice apples. Melt butter in a frying pan and add apples. Sprinkle apples with sugar and cook slowly, taking care that they brown but do not scorch. When tender and transparent remove from the fire and serve.

SPANISH RICE

1 cup rice
5 tablespoons butter (Borden's Fern Brand)
3 large onions
2 sweet peppers
½ tablespoon paprika
1 teaspoon salt
1 tablespoon sugar
1 cup canned tomatoes
1 cup hot water

Wash rice and put in a pan with butter. Add chopped onions and peppers. Fry ten minutes. Add seasonings and tomatoes. Cook five minutes, stirring constantly. Add hot water and cover tightly and let mixture simmer until rice is tender.

RAPID CREAMED SPINACH

3 cups chopped cooked spinach
1 cup heavy cream (Borden's)
½ teaspoon salt
¾ cup highly flavored grated cheese
Few grains of pepper

Whip cream stiff then fold into the spinach with one-half cup of the cheese. Transfer to a buttered baking dish or ramekins, dust with the cheese and bake until brown in a hot oven—375° F.

VEGETABLE SAUCE

¼ cup melted butter (Borden's Fern Brand)
½ cup heavy cream (Borden's)
1 pint cooked mashed chestnuts
Salt and pepper to taste

Combine the ingredients in the order given and simmer two minutes. Serve as a sauce with any vegetable.

One of the easiest ways of improving the flavor of recipes calling for white sauce is to use light cream instead of milk.

SMOTHERED CABBAGE

Take off outside wilted leaves from a firm, medium-sized cabbage, cut in quarters, and remove tough centre portion; then finely chop or force through a meat chopper; there should be five cups. Melt five tablespoons (Borden's Fern Brand) butter in hot frying pan, add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, one cup milk. Bring to the boiling-point and add two teaspoons salt, one-fourth teaspoon pepper, and cabbage. Mix thoroughly, cover, put on back of range, and cook slowly from fifty to sixty minutes.

ESCALLOPED CORN

1 small green pepper
½ onion, finely chopped
2 tablespoons butter (Borden's Fern Brand)
2 tablespoons flour
1 teaspoon salt
¼ teaspoon paprika
¼ teaspoon mustard
Few grains cayenne
½ cup milk (Borden's)
1 cup canned corn
Yolk 1 egg (Borden's)
½ cup dried bread
1 tablespoon butter
2/3 cup buttered cracker crumbs

Wipe pepper, cut in halves, lengthwise, and remove seeds; then cut in strips, and strips in halves, crosswise. Cook pepper, onion, and butter five minutes, stirring constantly. Add flour, mixed with seasonings and stir until well blended; then pour on gradually, while stirring constantly, milk; bring to the boiling-point and add corn, egg yolk, and bread broken in small pieces and cooked with one tablespoon butter until well browned. Turn into a buttered baking dish, cover with buttered cracker crumbs and bake in a hot oven until crumbs are brown.

ESCALLOPED POTATOES

Wash, pare, soak, and cut four potatoes in one-fourth-inch slices. Put a layer in buttered baking dish, sprinkle with salt and pepper, dredge with flour, and dot over with one-half tablespoon Borden's Fern Brand Butter; repeat. Add hot Borden's milk until it may be seen through top layer; bake one and one-fourth hours or until potato is soft.

STUFFED GREEN PEPPERS

6 medium sized sweet peppers
1½ cups cottage cheese (Borden's)
2 tablespoons cream (Borden's)
Salt and paprika
1 teaspoon minced onion or chives

Put peppers into hot oven and pull off the skins. Carefully gash, remove the seeds, and fill with cheese mixture. Add the seasoning. Dip in fine dry crumbs, then egg and crumbs, as in making croquettes, and fry in deep fat hot enough to brown a bit of bread in a minute—350 degrees F. Serve with stewed tomatoes.

OYSTER AND LOBSTER STEW

1 pt. oysters
1¼ lb. lobster
1½ cups cold water
1 stalk celery
1 slice onion
Salt
¼ cup butter (Borden's Fern Brand)
1/3 cup flour
¾ cup cream (Borden's)
Worcestershire Sauce
Lemon juice
Paprika

Clean and parboil oysters; drain, and add to liquor body bones and tough claw meat from lobster, water, celery, and onion. Cook slowly until stock is reduced to one cup, and strain. Make sauce of butter, flour, strained stock, and cream. Add oysters and lobster meat cut in strips; then add seasonings. One-half teaspoon beef extract is an improvement to this dish.

CANNED SWEET POTATOES

Wash and cook six medium-sized sweet potatoes in boiling salted water to cover. Drain, peel, cut in halves, lengthwise, arrange in buttered baking dish, sprinkling each layer with brown sugar, using three-fourths cup in all. Pour over one-half cup melted butter (Borden's Fern Brand) and sprinkle with salt. Cook in a slow oven two hours.

GLAZED SWEET POTATOES

4 large sweet potatoes
¼ cup butter (Borden's Fern Brand)
½ cup brown sugar
¼ cup boiling water

Wash, pare and parboil the sweet potatoes. Drain, cut into lengthwise slices about ½ inch thick and lay in a baking dish. Mix butter, sugar and water. Spread mixture over potatoes. Bake until potatoes are tender, basting often with the syrup in the pan.

ESCALLOPED PUMPKIN OR SQUASH

3 cups sliced vegetable, half cooked
3 cups milk, scalded (Borden's)
2 tablespoons butter (Borden's Fern Brand)
2 tablespoons flour
¾ teaspoon salt
¼ teaspoon pepper
¾ cup minced onion or chopped nuts
½ cup fine dry bread crumbs

Butter a baking dish, put in a layer of the vegetable, dust with flour and seasonings and sprinkle with onions or nuts. Continue until all is in, pour in the milk, cover with the crumbs, dot with butter, and bake an hour in a moderate oven—350 degrees F.

POTATO PUFFS

2 cups hot mashed potatoes
2 tablespoons butter (Borden's Fern Brand)
2 eggs (Borden's)
1 cup milk (Borden's)
Dash of paprika

Add melted butter, yolks of eggs (beaten very light) dash of paprika and milk to the hot mashed potatoes. Mix thoroughly and fold in lightly the stiffly beaten whites of the eggs. Pile in a well buttered baking dish and bake in a moderate oven about ten minutes. Serve immediately.

COTTAGE CHEESE SALAD

½ pound cottage cheese (Borden's)
1 tablespoon minced onion or chives
1 pimiento
1 teaspoon paprika
Lettuce or romaine

Mix the cheese, onion or chives, and paprika well and pack in a small bowl to set in the refrigerator to chill. Cut the pimiento into slices. When ready to serve place the mold of cheese in the center of a platter or chop plate. Arrange the lettuce or romaine around the edge in six bundles and hold together lightly with strips of pimiento. Pass Spicy Dressing with this salad.

TWENTIETH CENTURY SALAD

6 slices pineapple, canned
1½ cups creamed cottage cheese (Borden's)
3 tablespoons chopped green peppers
2 tablespoons chopped pimientos
½ teaspoon salt
Nut meat halves (pecans or walnuts)
Lettuce and salad dressing
Borden's cream

Combine the chopped pimientos, chopped green peppers, salt and cheese, work all together thoroughly and form into balls 1 inch in diameter. Place three balls in the center of each slice of pineapple which has been arranged on crisp lettuce leaves. Place a nut meat on the top of each ball. Mix salad dressing with 2 or 3 teaspoons of whipped cream. Put salad dressing over the top of each portion.

DILL'S BEST SALAD

3 large tomatoes
1½ cupfuls Borden's creamed cottage cheese
Salt
⅛ teaspoonful white pepper
¼ teaspoonful paprika
1 head lettuce
Mayonnaise

Halve the tomatoes and remove the inside. Season the creamed cottage cheese with the spices. Chill thoroughly, then form into balls the size of large marbles. Put three balls into each tomato half and serve with mayonnaise.

PINEAPPLE AND BORDEN'S CREAMED COTTAGE CHEESE SALAD

On each plate lay lettuce leaf, slice of pineapple and cottage cheese. On top of this put some salad dressing.

BOILED SALAD DRESSING

¾ cup Borden's hot milk
½ teaspoon salt
½ teaspoon paprika
½ teaspoon mustard
3 tablespoons creamed butter (Borden's Fern Brand)
1 teaspoon sugar
2 egg yolks (Borden's)
3 tablespoons hot vinegar

Put in a double boiler and cook, stirring constantly until the mixture thickens. Add the vinegar and strain if necessary. Cool and serve on vegetables or fruit salads.

Puddings

Foamy Sauce for Puddings

½ cup butter (Borden's Fern Brand)
1 cup powdered sugar
1 egg (Borden's)
1 teaspoon vanilla

Cream butter, add sugar gradually, egg well beaten and vanilla. Beat while heating over hot water.

Bread Pudding

2 cups stale bread crumbs
1 quart scalded milk (Borden's)
¼ cup melted butter (Borden's Fern Brand)
1/3 cup sugar
2 eggs (Borden's)
½ teaspoon salt
1 teaspoon vanilla or ¼ teaspoon spice

Soak bread crumbs in milk, set aside until cool; add sugar, butter, eggs slightly beaten, salt, and flavoring; bake one hour in buttered pudding dish in slow oven; serve with Vanilla Sauce. In preparing bread crumbs for puddings avoid using outside crusts. With a coarse grater there need be little waste.

Bumble-Scotch Pudding

One cup brown sugar and 2 tablespoons Borden's Fern Brand butter melted together and cooked until brown. Pour over this mixture 2 cups cold milk (Borden's) and simmer for ten minutes. In the meantime soak 1 inch slice stale bread in cold water until very soft, press all water from it and crumble into small bits. Pour milk and sugar mixture over the bread in a buttered pudding dish. Add yolks of 2 eggs (Borden's) well beaten, a little salt, and ½ teaspoon vanilla. Bake in moderate oven until set. Use the egg whites for meringue.

HARD SAUCE ICE PUDDING

1/3 cup butter (Borden's Fern Brand)
1 cup powdered sugar
1/3 teaspoon lemon juice
2/3 teaspoon vanilla

Cream the butter, add the sugar gradually and flavor. Serve on Graham Pudding or any dessert served hot.

OLD-FASHIONED RICE PUDDING

4 cups milk (Borden's)
¼ cup rice
½ teaspoon salt
¼ cup sugar
Nutmeg

Wash the rice, mix it with the other ingredients in a buttered pudding dish. Bake it for two hours in a very slow oven, stirring it three times during the first hour of baking, and once or twice during the second hour.

The consistency of the pudding when it is finished should be that of thick cream. There should be a browned crust on the top.

One cup *seedless raisins or cut dates* may be added during the last hour of cooking.

1/3 cup of brown sugar may be used instead of the granulated sugar.

CHILI INDIAN PUDDING

1 quart scalded milk (Borden's)
5 tablespoons granulated Indian meal
2 tablespoons butter (Borden's Fern Brand)
1 cup molasses
1 teaspoon salt
¾ teaspoon cinnamon
½ teaspoon ginger
2 eggs (Borden's)
1 cup cold milk (Borden's)

Add meal gradually while stirring constantly, to scalded milk and cook in double boiler fifteen minutes; then add butter, molasses, seasonings, and eggs well beaten. Turn into a buttered pudding dish and pour on cold milk. Bake in a moderate oven one hour. Serve with or without vanilla ice cream.

COCOANUT PUDDING

3 cups milk (Borden's)
1/3 cup cornstarch
1/3 cup sugar
¼ teaspoon salt
1 cup shredded cocoanut
Whites of 3 eggs (Borden's)
1 teaspoon vanilla

Mix the cornstarch, salt and sugar with enough cold milk to make a smooth paste. Scald the rest of the milk in a double boiler, and when it is hot stir in the cornstarch mixture. Stir until smooth and thick, add the cocoanut, cover and cook 30 minutes in double boiler. Remove from the fire, add the whites of eggs, beaten stiff, and the vanilla. Pour into a mold and chill. When set turn out on a large plate, garnish with cherries and candied orange or grapefruit peel, and pass a chocolate sauce or whipped cream.

GRAHAM PUDDING

¼ cup butter (Borden's Fern Brand)
½ cup molasses
½ cup milk (Borden's)
1 egg (Borden's)
1½ cups graham flour
½ teaspoon soda
1 cup raisins, dates or figs, cut in small pieces
1 teaspoon salt

Melt butter, add molasses, milk, egg well beaten, dry ingredients mixed and sifted, and dried fruit. Turn into buttered covered mold and steam 2½ hours. Serve with hard or foamy sauce. A large baking-powder can may be used as a mold in which to steam the mixture.

TAPIOCA PUDDING

1 cup pearl tapioca
1 teaspoon salt
1 quart water
1 teaspoon vanilla
4 tablespoons butter (Borden's Fern Brand)
1¾ cups brown sugar

Cook tapioca in water until it is transparent. Add other ingredients, pour into a baking dish and bake one-half hour. Serve with foamy sauce, hard sauce or cream.

NOODLES AND COTTAGE CHEESE

2 cups of uncooked noodles
1 cup cottage cheese (Borden's)
1 cup milk (Borden's)
1 egg (Borden's)
1 tablespoon butter (Borden's Fern Brand)
1 teaspoon salt

Cook noodles broken in small pieces in rapidly boiling water until tender, then drain and rinse in cold water. Mix cheese, egg, salt and milk with noodles. Place in buttered baking dish in moderate oven until top is firm and brown.

Note:—Macaroni or Spaghetti may be used in place of noodles.

Desserts

Chocolate Hawaiian Cream

2 tablespoons gelatin
½ cup cold water
2 cups milk (Borden's)
½ cup sugar
¼ teaspoon salt
2 squares chocolate
½ cup cocoanut
1 cup cream (Borden's) whipped

Soak the gelatin in the water. Place the milk, sugar, salt and chocolate cut in four or five pieces, in the top of a double boiler and cook until the chocolate is melted. Beat with a wheel egg-beater a few seconds to insure smoothness. Add the gelatin and stir until dissolved. Remove from the fire, stand in cold water, stir occasionally and when it begins to thicken, fold in the cocoanut and the whipped cream. Pour into a mold, chill and when set serve with whipped cream or with a custard sauce. Garnish the sauce with cherries.

Baked Peaches or Bananas

2 tablespoons melted butter (Borden's Fern Brand)
2 tablespoons lemon juice
1/3 cup sugar
6 peaches, halved (do not remove skin) or
6 bananas, peeled and halved

Mix butter, lemon juice and sugar. Pour over fruit. Bake twenty minutes in a slow oven. Baste several times. May be served in place of vegetables with ham or lamb.

Orange and Banana Whip

3 ripe bananas
½ pint heavy cream (Borden's)
¼ cup powdered sugar
¼ cup orange juice

Mash the bananas through strainer—add the sugar and orange juice. Whip the cream until stiff; add the bananas and beat lightly with a fork. Put in a cold place until ready to serve. Garnish with red jelly. Serve in large bowl or ice cream glasses.

ORANGE CREAM CUSTARD

6 tablespoons sugar
2 tablespoons grated orange rind
Juice 2 oranges
2 egg yolks (Borden's)
½ cup heavy cream (Borden's) for whipping
1 cup heavy cream (Borden's)

Dissolve sugar in orange juice; add orange rind; egg yolks well beaten, and cream, and cook in double boiler, stirring constantly until it begins to thicken. Chill and serve in glass cups, with whipped cream.

BAKED COTTAGE CHEESE CUSTARD

1 cup cottage cheese (Borden's)
1 cup milk (Borden's)
2 eggs (Borden's)
Pinch salt
Cinnamon

Mix the cottage cheese with the milk, sugar and salt. Then add the well beaten eggs. Brush custard cups with butter, pour in the mixture. Sprinkle with cinnamon. Place the cups in pan of warm water, place in moderate oven and bake 20 minutes or until you can put a silver knife in center and remove it dry. Care must be taken not to bake the custards too long, as they will separate.

COFFEE CHOCOLATE FILLING

1 pint heavy cream (Borden's)
1 cup strong coffee
4 tablespoons melted sweet chocolate
2 tablespoons chopped almonds
½ cup sugar

Whip the cream until stiff. Add sugar. Pour boiling coffee into chocolate. Add chopped almonds, then beat slowly into the whipped cream. Mix well and pour into mold and cover tightly. Pack in ice and salt for four hours.

ICE-BOX CAKE

½ lb. butter (Borden's Fern Brand)
½ lb. confectioners' sugar
4 egg yolks (Borden's)
4 egg whites (Borden's)
½ lb. macaroons
½ lb. almonds (chopped)
2 teaspoons vanilla
1 doz. lady fingers

Cream the butter, add the sugar. Beat the yolks and add to the butter-sugar mixture. Add almonds and macaroons. Fold in the whites and vanilla. Line a mold with the lady fingers. Fill the mold with the cake mixture. Place in refrigerator for at least 24 hours. It is really better after 48 hours. Serve with whipped cream.

STRAWBERRY HAWAIIAN

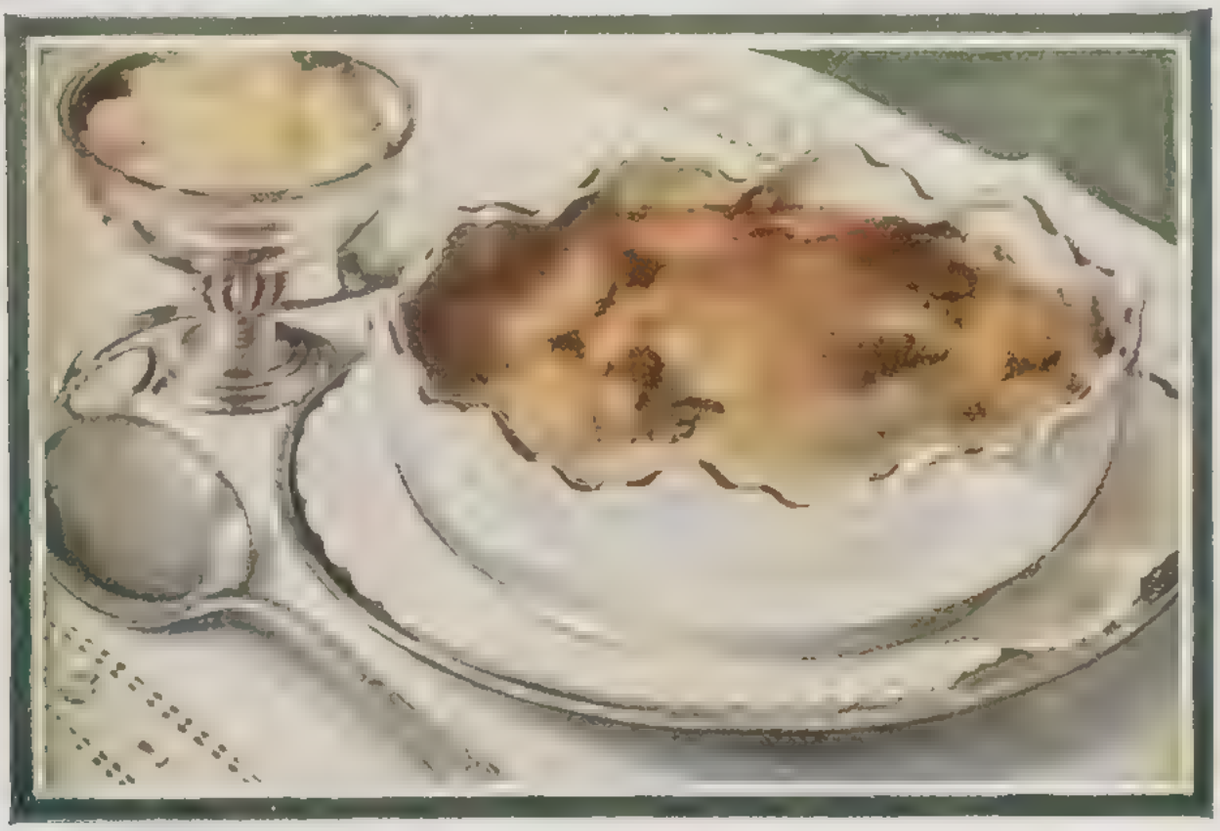
2 cups mashed strawberries
1 tablespoon granulated gelatin
½ cup cold water
1 cup heavy cream (Borden's)
½ cup powdered sugar

Mash the berries through wire strainer and add the sugar. Stir until dissolved—soak the gelatin in cold water 15 minutes, then place over hot water until dissolved and add to the strawberry juice.
As soon as it begins to set, fold in the cream, which has been whipped until stiff. Pour into mold or bowl which has been rinsed with cold water. It may be frozen in pans of the Electric Refrigerator, or packed in ice and salt for two hours.

PINEAPPLE FLOAT

1 pint heavy cream (Borden's)
¼ lb. marshmallows
1 tablespoon boiling water
1 can shredded pineapple

Whip 1 pint of cream very stiffly. Melt the marshmallows in top of double boiler adding hot water. When cool add the whipped cream, also can of well-drained shredded pineapple. Pack in ice for two hours, or it may be frozen in pans of the Electric Refrigerator. Serve with whipped cream.



SCALLOPED APPLES

¼ cup butter (Borden's Fern Brand)
3 cups bread crumbs
4 cups sliced apples
¼ cup sugar
¼ teaspoon grated nutmeg
Grated rind and juice of ½ lemon

Melt butter and stir in lightly with bread crumbs. Cover bottom of buttered pudding dish with crumbs and spread over one-half the apples, sprinkle with one-half sugar, nutmeg, lemon juice and rind mixed together; repeat, cover with remaining crumbs, and bake forty minutes in moderate oven. Cover at first to prevent crumbs browning too rapidly. Serve hot with Hard Sauce.

CREAM PUFFS

1 pint heavy cream (Borden's)
2 whites of eggs (Borden's)
2 tableaspoons red jelly
3 tablespoons sugar
½ teaspoon vanilla or flavoring of choice

Whip cream until stiff, add 2 tablespoons sugar and the flavoring, put into ice cream glasses. Beat whites of eggs until dry, and add 1 tablespoon sugar and jelly. Whip until firm, put spoonful in each glass, shape into pyramid or cone shape. One may put a strawberry on top or cut a cherry into 4 rings and place a ring on top of each one, or a small piece of red jelly. It is important to have everything ice cold.

BREADS *and* CAKES

JOHNNY CAKE

3 cups cornmeal
1 cup flour
2 teaspoons soda
2 tablespoons molasses
1 teaspoon salt
3 cups buttermilk (Borden's)
2 eggs (Borden's)

Mix and sift dry ingredients. Add buttermilk and molasses slowly. Add beaten eggs and beat all together for two minutes with broad wooden spoon. Bake in two shallow greased pans for one-half hour in moderate oven.

Note:—Good emergency bread.

BERRY MUFFINS

¼ cup butter (Borden's Fern Brand)
2/3 cup sugar
1 egg (Borden's)
2-2/3 cups flour
2½ teaspoons baking powder
1 cup milk (Borden's)
1 cup berries

Cream butter gradually, add sugar and egg. Sift flour and baking powder, add alternately with milk to finish mixture, leaving ¼ cup to be mixed with berries which should be added last. Bake in hot buttered gem pan 25 minutes.

BUTTERMILK BISCUIT

4½ cupfuls flour
1 teaspoon baking powder
1 teaspoon soda
1½ teaspoons salt
2 tablespoons butter (Borden's Fern Brand)
1 pint buttermilk (Borden's)

Sift the flour, baking powder, soda and salt together. Mix the shortening into flour mixture and add buttermilk. Knead until smooth, roll to one-half inch in thickness, cut, and bake about fifteen minutes in a hot oven. Serve hot.

CHOCOLATE CREAM LAYER CAKE

¾ cup of butter (Borden's Fern Brand)
3 eggs or 5 egg whites (Borden's)
3½ teaspoons baking powder
¾ cup milk (Borden's)
1½ cups sugar
2½ cups flour
1 teaspoon vanilla

Cream together the butter and sugar and add the beaten egg yolks. Add the milk alternately with the flour and baking powder sifted together. Add the flavoring and beat three minutes. Fold in the beaten whites and bake in two large, greased layer pans in a moderate oven, 375 degrees F. 25 minutes.

Batter test—Success of a cake depends largely on the proper thickness of the batter. When the arm is held straight, the batter should run from the spoon and break half way between spoon and bowl. More liquid may be added if necessary.

COCOANUT CREAM COOKIES

2 eggs (Borden's)
1 cup sugar
1 cup heavy cream (Borden's)
2 cups flour
3 teaspoons baking powder
1 teaspoon salt
½ cup shredded cocoanut

Beat eggs until light, add sugar gradually, cocoanut, cream and flour mixed and sifted with baking powder and salt. Chill thoroughly, toss on a floured board, pat and roll one-half inch thick. Sprinkle with cocoanut, roll one-fourth inch thick, and shape with a small round cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven for fifteen minutes.

CHEESE CAKE

Use level measurements
Place in a saucepan
1 cup milk (Borden's)
2 tablespoons cornstarch

Dissolve the cornstarch in the milk and then bring to a boil. Cook for five minutes, cool and then rub one and one-half cups of Borden's creamed cottage cheese through a sieve and

1 teaspoonful of nutmeg
2 yolks of eggs (Borden's)
1 teaspoonful of vanilla
2/3 cup of sugar

Beat mixture and then fill into oblong cheese cake pan, which has been lined with plain pastry. Bake in a slow oven for thirty minutes.

ICE MILK SPONGE CAKE

Two eggs (Borden's) beaten lightly, 1 cup sugar added to eggs; stir in with 1 cup flour, 1 teaspoon baking powder, pinch salt, sifted together; flavor with lemon; 2/3 cup of hot Borden's milk, put in last.

OATMEAL DROP CAKES

2/3 cup butter (Borden's Fern Brand)
1 cup sugar
2 eggs (Borden's)
¼ cup milk (Borden's)
2 cups rolled oats
2 cups sugar
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup chopped seeded raisins

Cream butter, add sugar, eggs well beaten, milk and rolled oats. Sift flour, measure, add salt, baking powder, spices and raisins. Add flour mixture to first mixture, thoroughly mix. Drop by spoonfuls on a greased baking pan and bake in a rather hot oven. This makes 32 to 36 cookies.

MOLASSES BROWNIES

1/3 cup butter (Borden's Fern Brand)
1/3 cup sugar
½ cup molasses
2 squares melted chocolate
1 cup flour
½ teaspoon baking powder (sift together)
¾ cup chopped nuts
1 beaten egg (Borden's)

Cream the butter, add the other ingredients in the order given. Drop from a teaspoon on a buttered pan. Bake ten minutes in a moderate oven. Nuts may be omitted. Makes about 36 cookies.

CREAM CAKE

2 eggs (Borden's)
⅞ cup sugar
2/3 cup light cream (Borden's)
1-2/3 cups flour
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon mace
¼ teaspoon ginger
2½ teaspoons baking powder

Put unbeaten eggs in a bowl, add sugar and cream, and beat vigorously. Mix and sift remaining ingredients, then add first mixture. Bake thirty minutes in a shallow cake pan. Serve with whipped cream and fresh fruit

CHOCOLATE WAFERS

½ cup butter (Borden's Fern Brand)
1 cup sugar
2 eggs (Borden's)
1 cup chopped walnut meats
¼ teaspoon salt
¼ teaspoon vanilla
2/3 cup flour
2 squares chocolate (unsweetened)

Cream the butter, add the sugar gradually. Add the well-beaten eggs, the melted chocolate and other ingredients. Drop from the top of a spoon on a buttered cookie sheet one inch apart. Bake in a moderate oven. This makes about 40 cookies.

RICH COOKIES

½ cup butter (Borden's Fern Brand)
1/3 cup sugar
1 egg well beaten (Borden's)
¾ cup flour
½ teaspoon vanilla
Raisins, nuts or citron

Cream butter, add sugar gradually, egg, flour and vanilla. Drop small portions from tip of spoon on buttered cookie sheet two inches apart. Spread thinly with knife dipped in cold water. May garnish with nuts or raisins. Use moderate oven. Makes about 36 cookies.

STANDARD CAKE RECIPE

1 cup butter (Borden's Fern Brand)
2 cups sugar
4 eggs (Borden's)
2 teaspoons vanilla
1 cup milk (Borden's)
3 cups pastry flour
4 teaspoons baking powder
½ teaspoon salt

Cream butter, add sugar and yolks of eggs well beaten. Sift dry ingredients and add alternately with milk. Fold in the stiffly beaten egg whites. Flavor. Fill a well-buttered and floured pan one-half full and bake in a moderate oven.

This recipe makes two medium loaves, one three-layer cake or about eighteen individual cakes.

The eggs may be reduced to three, but the grain is not so fine. To use ordinary flour in a cake recipe, from each cup of sifted flour remove 2 tablespoons of flour and replace with 2 tablespoons of cornstarch; sift twice.

MOCHA FROSTING

2 tablespoons cocoa
½ cup butter (Borden's Fern Brand)
2 tablespoons black coffee
½ teaspoon vanilla
1 cup confectioners' sugar

Cream butter and sugar. Add vanilla and cocoa. Add coffee to make the right consistency to spread.

CHOCOLATE ICING

Made as Mocha Frosting except—
Add 2 squares melted chocolate instead of cocoa. Add vanilla, thin with Borden's milk instead of coffee.

CARAMEL ICING

1-1/3 cups sugar
2/3 cup brown or maple sugar
1/2 cup butter (Borden's Fern Brand)
2/3 cup cream or milk (Borden's)

Mix ingredients and boil thirteen minutes, or until soft ball forms in cold water. Cool. Beat until right consistency to spread.

SAUCES *and* DRESSINGS

TARTAR SAUCE

1 tablespoon vinegar
1 teaspoon lemon juice
1/4 teaspoon salt
1/3 cup butter (Borden's Fern Brand)
1 tablespoon Worcestershire sauce

Mix vinegar, lemon juice, salt and Worcestershire sauce in a small bowl. Heat over hot water. Brown the butter and pour into the first mixture. Serve with sea food or meat.

MAITRE D'HOTEL BUTTER

1/4 cup butter (Borden's Fern Brand)
1/8 teaspoon pepper
1/2 teaspoon salt
3/4 tablespoon lemon juice
1/2 tablespoon finely chopped parsley

Put butter in a bowl, work until creamy. Add salt, pepper and parsley, then lemon juice very slowly. Delicious with broiled steak or roast.

LEMON OR VANILLA SAUCE

½ cup sugar
⅞ cup boiling water
1 tablespoon cornstarch
Few grains salt
2 tablespoons butter (Borden's Fern Brand)
1 teaspoon vanilla or juice of one lemon

Mix sugar, cornstarch and salt, add water gradually, stirring constantly, boil five minutes. Remove from fire, add butter and vanilla or lemon juice. Serve hot on hot desserts.

HOLLANDAISE SAUCE

½ cup butter (Borden's Fern Brand)
½ tablespoon vinegar or
1 tablespoon lemon juice
2 egg yolks (Borden's)
¼ teaspoon salt
Few grains cayenne

Divide the butter into three pieces. Put one piece in a double boiler with vinegar or lemon juice and egg yolks. Stir constantly with a wire whisk or spoon until butter is melted. Add second piece of butter, and, as mixture thickens, add third piece. Remove from fire, add salt and cayenne. If mixture curdles, add two tablespoons of heavy cream. This is very delicious with vegetables or fish.

STRAWBERRY SAUCE

1/3 cup butter (Borden's Fern Brand)
2/3 cup strawberries
1 cup powdered sugar
White of 1 egg (Borden's)

Cream butter, add sugar gradually, egg beaten until stiff, and strawberries—fresh or canned may be used. Beat until fruit is mashed. Serve on hot cake or pudding.

WAFFLE SYRUP

¼ cup butter (Borden's Fern Brand)
1 cup brown sugar
6 tablespoons milk (Borden's)
1 teaspoon vanilla

Cook to a syrup, add vanilla and butter last.

HONEY AND BUTTER SYRUP

A delicious syrup to serve with waffles can be made by mixing one part of melted butter (Borden's Fern Brand) to three parts of heated honey. Serve hot.

CREAM DRESSING FOR SALADS

1 cup heavy cream (Borden's)
1 tablespoon sugar
1 teaspoon salt
¼ teaspoon paprika
1½ tablespoons lemon juice
1½ tablespoons vinegar

Whip the cream until almost stiff. Mix the seasonings and liquids and gradually beat into the cream.

Miscellaneous

Cocoa

4-5 tablespoons cocoa
1 teaspoon flour
Salt
1 cup cold water
3 cups milk (Borden's)
2-4 tablespoons sugar

Mix the salt and cocoa and the flour, add the water and cook over the direct heat for three minutes after the mixture begins to boil, stirring constantly. Add the sugar and milk, heat until it begins to look foamy. Beat with an egg beater to prevent the scum forming on the top and serve at once or place over hot water and cook until ready to serve. Left-over cocoa may be reheated and served as the flavor improves rather than deteriorates by standing. For little children use half as much cocoa. Whipped cream or marshmallows may be served with cocoa.

SARDINE CANAPÉS

Spread circular pieces of toasted bread with sardines (from which bones have been removed) rubbed to a paste, with a small quantity of creamed butter (Borden's Fern Brand) and seasoned with Worcestershire Sauce and a few grains of cayenne. Place in the center of each a stuffed olive, made by removing stone and filling cavity with sardine mixture. Around each arrange a border of finely chopped whites of hard-boiled eggs (Borden's)

CHEESE AND CHIVE CANAPÉS

Cut stale bread in one-fourth-inch slices. Shape with a small oblong cutter with rounded corners. Cream butter (Borden's Fern Brand), add an equal quantity of Borden's creamed cottage cheese, and work until smooth; then season with salt. Spread on bread and garnish with a one-fourth-inch border of finely chopped olives and a piece of red or green pepper cut in fancy shape, in center of each. To be served in place of sandwiches on a plate covered with a doily.

LETTUCE ROLLS

1 head lettuce
1 cupful creamed cottage cheese (Borden's)
½ cupful seedless raisins
½ cupful chopped walnut meats
½ cupful mayonnaise
Salt

Mix together the creamed cottage cheese, raisins, and nuts. Add the mayonnaise and blend thoroughly. Spread the larger lettuce leaves with cheese mixture and roll up like a jelly roll.

SHRIMP PASTE

4 tablespoons butter (Borden's Fern Brand)
Little lemon juice
1 cup boiled shrimp (canned or fresh)
Seasoning

Cream butter. Add the shrimp finely chopped, seasoning, and lemon juice. Mix well. Serve on crisp cracker.

FRENCH TOAST

2 eggs (Borden's)
1 pint milk (Borden's)
6 slices, ¾ in. thick bread
Grating of nutmeg
4 tablespoons butter
(Borden's Fern Brand)
1 teaspoon salt

Beat eggs until light, add salt, nutmeg and milk. Mix well. Dip slices of bread (one at a time) into milk mixture, then place in a hot well buttered frying pan. Brown on both sides and put into hot oven a few minutes before serving. Serve with jam or waffle syrup.

WAFFLES

1 cup milk (Borden's)
1¾ cups flour
3 teaspoons baking powder
2 eggs (Borden's)
3 tablespoons melted butter
(Borden's Fern Brand)
½ teaspoon salt

Mix and sift dry ingredients, add milk gradually, yolks of eggs well beaten, butter and whites of eggs beaten stiff. Cook on a greased hot waffle-iron. Serve with syrup.

SANDWICHES

CHEESE AND PICKLE SANDWICH

Put ½ lb. of Borden's creamed cottage cheese and ½ cup of sour pickles through a food chopper and season to taste with salt and paprika. Cream 1 cup of butter, (Borden's Fern Brand) and combine gradually with the cheese mixture. Chill and spread evenly on thin slices of bread and press together.

ROQUEFORT

Spread Roquefort and Borden's creamed cottage cheese, mixed with Worcestershire sauce between two slices of rye bread.

CELERY AND CHEESE SANDWICH

The celery used should be the whitest and crispest part of the stalk, chopped very fine. Make into a paste with Borden's creamed cottage cheese, season well with salt and white pepper. Put between thin slices of brown bread.

COTTAGE CHEESE SANDWICH

Place one cup of Borden's cottage cheese in a bowl and add ½ cup of thick mayonnaise.

1 onion chopped fine
1 green pepper chopped very fine
2 teaspoons of salt
2 teaspoons of paprika
½ teaspoon mustard

Mix thoroughly and then spread the rye bread with Borden's Fern Brand butter and then spread the filling between the slices of bread and cut into finger width strips.

CHEESE AND [illegible] SANDWICH

Place in a bowl 1 cup Borden's creamed cottage cheese, one onion sliced fine, two peppers chopped fine, ½ cup of mayonnaise, 1 teaspoonful salt, 1 teaspoon paprika. Beat to mix and then butter the bread. Cut in thin slices. Place a layer of cheese mixture and then cover and cut in half.

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